



ENTREES / SHARE PLATES

GARLIC BREAD (V)	8	KING PRAWNS IN GARLIC (6) (GF) with chilli infused oil & pita bread	18
CHEESY GARLIC BREAD (V)	9	DUCK SPRING ROLLS (6) with hoi sin sauce	18
SWEET CHILLI CHEESE GARLIC BREAD (V)	10	SALT 'N' PEPPER SQUID with aioli	14
BRUSCHETTA (V / GF AVAILABLE) diced tomato, Spanish onion, basil & Greek fetta on toasted sourdough	15	CHICKEN WINGS (10) (GF) with aioli	17
TRIO OF DIPS grilled flatbread with baba ganoush, hummus & beetroot fetta	15	BUFFALO HOT WINGS (10) (GF) with creamy ranch dressing	17
OYSTERS NATURAL	4 ea 26 doz	STICKY BBQ WINGS (10) (GF)	17
OYSTERS KILPATRICK	4.50 ea 31 doz	BEEF NACHOS beef mince & red kidney beans in a chilli tomato salsa with jalapeños, melted cheese & corn chips, topped with guacamole & sour cream	17
PORK & CHIVE DUMPLINGS Steamed dumplings in Thai dressing served with rice	17	VEGE NACHOS red kidney beans & green lentils in a chilli tomato salsa with jalapeños, melted cheese & corn chips, topped with guacamole & sour cream	17
ARANCINI BALLS (V) filled with pumpkin, sage and mozzarella cheese with a side of aioli	18	FLAMIN' HOT CHEETO CRUMBED CRAB STICKS (6) with zesty lime aioli	18

SALADS

THAI CRISPY NOODLE SALAD (V) with Asian style slaw, crispy noodle mix, cherry tomato, Spanish onion & housemade chilli & lime dressing	17	CAESAR SALAD crisp baby cos lettuce, bacon, poached egg croutons & shaved parmesan	16
MOROCCAN SPICED EGGPLANT SALAD with chick peas, cranberries, currants, tomato, cucumber, radicchio, coriander & turmeric yoghurt	18	SALAD EXTRAS - Add grilled chicken + \$4 - Add seared marinated beef + \$4 - Add marinated lamb fillet + \$8 - Add grilled king prawns (4) + \$8 - Add salt & pepper squid + \$8	
WARM PUMPKIN SALAD (V) (GF) with roasted pumpkin, caramelised onion, rocket, Greek fetta, cherry tomatoes & toasted pinenuts	18		

\$13 EXPRESS LUNCH

MON-FRI (Excludes Public Holidays)

BEER BATTERED FLATHEAD FILLETS with chips, salad & tartare sauce		HONEY BBQ PORK SAUSAGE with mash & onion gravy	
1/4 ROAST CHICKEN & CHIPS served with house made slaw		CRUMBED PRAWN CUTLETS (4) with chips, salad & aioli	
FRITTATA with sweet potato, capsicum, onion, baby spinach & cheese. Served cold with salad		BLT HOAGIE ROLL bacon, lettuce, tomato & aioli with chips - Add chicken + \$4	
		SCHNITZEL HOAGIE ROLL with American slaw & cheese, with chips	

BURGERS

SERVED WITH BEER BATTERED CHIPS

DOUBLE BACON CHEESEBURGER with BBQ sauce	19	FIRE BREATHER Buffalo chicken breast with battered jalapeños served with cos lettuce, tomato, aioli & house made chilli jam	19
CHICKEN SCHNITZEL BURGER with lettuce, tomato & aioli	20	WBH BURGER Angus beef patty topped with bacon, beetroot, lettuce, onion, gherkins, tomato, tomato relish, aioli & cheese	21
PHILLY STEAK HOAGIE ROLL with seared marinated steak, caramelised onion & cheese	20		

\$11 KIDS MEALS

12 YEARS & UNDER

CHICKEN SCHNITZEL	CHEESEBURGER	SAUSAGE & MASH with gravy	All kids meals include ice cream & a drink
KIDS STEAK & CHIPS	BEER BATTERED FLATHEAD	LINGUINE BOLOGNAISE	

*Please inform team of any allergies or dietary requirements. 15% surcharge applies on public holidays. Please be aware that all care is taken when catering for special dietary needs. Please be aware that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, funghi & dairy products. Your requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

TACOS

SOUTHERN FRIED FISH TACO with corn, tomato & coriander salsa, baby cos lettuce, battered jalapeños & sriracha aioli on soft shell tacos	21	VEGETARIAN TACO with spiced eggplant, chickpeas, guacamole, corn, tomato & coriander salsa, baby cos, battered jalapeños & turmeric yoghurt on soft shell tacos	21
PULLED PORK TACO with crunchy apple slaw, baby cos lettuce, battered jalapenos & chipotle mayonnaise on soft shell tacos			22

PASTA & RISOTTO

CHILLI PRAWN LINGUINE with chorizo, cherry tomatoes, red onion & rocket in a white wine butter sauce, topped with fresh parmesan	23	FETTUCCINE BOSCAIOLA with bacon, mushroom, Spanish onion & spinach in a creamy white wine sauce, topped with fresh parmesan	21
POTATO GNOCCHI (V) with pumpkin, pesto, Spanish onion & cherry tomatoes in a creamy garlic sauce topped with fresh parmesan - Add chicken	22 + \$4	- Add chicken	+ \$4
BEEF LASAGNE layers of pasta sheets & bolognaise in a rich tomato sauce with cheesy béchamel, chips & salad	22	RISOTTO (V) - Add chicken	SEE SPECIALS + \$4
		SEAFOOD MARINARA LINGUINE prawns, squid, white fish & scallops in a rich tomato sauce, topped with parmesan	28

MAINS

CHICKEN KIEV filled with a garlic & herb butter, served with chips & salad [or] mash & vegetables	24	HOUSE CRUMBED VEAL SCHNITZEL with chips & salad [or] mash & vegetables. Includes your choice of: Gravy, Mushroom, Pepper, Diane Sauce [or] Creamy Garlic	24
VEAL SCALLOPINI (GF) with a creamy bacon, mushroom, sage & marsala sauce served with creamy mashed potato & green beans	32	HOUSE CRUMBED CHICKEN SCHNITZEL with chips & salad [or] mash & vegetables. Includes your choice of: Gravy, Mushroom, Pepper, Diane Sauce [or] Creamy Garlic	20
COTTAGE PIE savoury beef mince & peas in a gravy sauce, topped with a cheesy mash, served with chips & salad	19	ADD A SCHNITZEL TOPPER - bacon, cheese & avocado - parmigiana - bolognaise & cheese - garlic prawn (4)	+ \$6 + \$4 + \$4 + \$8
CRISPY PORK BELLY (GF) pork belly slices with a radicchio & radish salad topped with cranberry red wine glaze	24		
ROASTED VEGETABLE STACK (V) grilled eggplant, zucchini, onion, leeks, capsicum, grilled halloumi & asparagus spears with a rich tomato sauce	21		

SEAFOOD

BARRAMUNDI FILLET grilled [or] beer battered served with chips & salad [or] veg & mash	25	FISH OF THE DAY	SEE SPECIALS
PAN SEARED SCALLOPS (GF) mint pea puree, black pudding with pineapple salsa	25	CRISPY SKIN ATLANTIC SALMON served with chat potatoes, asparagus and bearnaise sauce	27

GRILL

All steaks are served with beer battered chips & salad [or] seasonal vegetables & mashed potato. Sauces additional.

PORK RIBS with housemade smokey BBQ sauce, coleslaw & beer battered chips	HALF 28	CLASSIC SAUCES Gravy, Mushroom, Pepper, Diane Sauce [or] Creamy Garlic	3
RUMP STEAK 300G	30	GARLIC PRAWN SAUCE (GF)	8
VIKING RIB EYE 400G	40	PLEASE NOTE: WHEN ORDERING FROM GRILL, PLEASE ALLOW EXTRA TIME FOR COOKING MEATS TO TEMPERATURE	

SIDES

SEASONAL VEGETABLES	8	SWEET POTATO FRIES & chipotle sauce	13
MASHED POTATO	6	SEASONED WEDGES with sweet chilli & sour cream	12
BEER BATTERED CHIPS & gravy	SML 5 LRG 10	GREEN SALAD Spanish onion, tomatoes, grated carrot & cucumber	6

DESSERTS

PLEASE VISIT THE REGISTER TO SEE OUR SELECTION OF DESSERT SPECIALS

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